

❖ Guacamole ❖

Our Hand-Crushed Classic Guacamole
Served With House-Made Chips & Pasilla De Oaxaca Salsa ✓ \$14

Add Blue Cheese, Grapes, Smoked Almonds 🍴 +\$3

MI-VIDA®

RESTAURANTE

❖ MENÚ DE CENA ❖

DINNER MENU

Para Compartir *To Share*

QUESO FUNDIDO Broiled Chihuahua & Oaxaca Cheeses, Chorizo, Salsa Verde, Hand-Pressed Corn Tortillas	\$11
TATANACHOS 🍴 Crispy Tortillas, Black Beans, Melted Chihuahua & Oaxaca Cheeses, Crispy Ancho Peppers, Pickled Jalapeños, Salsa Verde, Crema, Cilantro {NO MODIFICATIONS PLEASE}	\$14
ZARAPE DE PATO Slow-Braised Duck, Layered Corn Tortillas, Spicy Roasted Habanero Cream	\$15
ALITAS ADOBADAS Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip	\$13

Mariscos *From The Sea*

CÓCTEL DE CAMARONES Shrimp, Avocado, Red Onion, Cilantro, Spicy Cocktail Sauce, Saltines	\$15
*CEVICHE DE ATÚN Tuna, Chipotle-Orange Marinade, Avocado, Tomato, Orange, Cilantro	\$16
TOSTADA DE JAIBA Jumbo Lump Crab, Crispy Tortilla, Black Bean Spread, Romaine, Poblano Peppers, Basil Dressing, Radish, Tomato	\$15
EMPANADAS DE MARISCOS Guajillo Masa, Crab & Shrimp Salpicon, Mango-Habanero Salsa	\$12

Aperitivos *Appetizers*

ENSALADA PICADA ✓ Jicama, Mango, Apple, Cucumbers, Hearts Of Romaine, Roasted Cashews, Spicy Tamarind Dressing	\$12	TACOS DORADOS Crispy Chicken Tacos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$10
SOPA DEL DÍA \$9			

Platos Principales *Mains*

ENCHILADAS DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema	\$21	PESCADO A LA VERACRUZANA Seared Cod, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños	\$26
ENCHILADAS SUIZAS Braised Chicken, Chihuahua Cheese	\$20	COSTILLITAS CON MOLE Slow-Braised & Seared Baby Back Ribs, Mole Negro, Crema	\$28
ENCHILADAS RANCHERAS 🍴 Roasted Vegetables, Chihuahua Cheese, Cotija, Crema	\$18	*PESCADO A LA TALLA Roasted Whole Butterflied Branzino, Red & Green Adobos, Black Beans, Radishes	\$35
*SALMÓN EN COSTRA Pumpkin Seed-Crusted Salmon, Sweet Potato-Plantain Mash, Guajillo Passion Fruit Adobo	\$26	*CARNE ASADA Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$29
*RIBEYE NORTEÑO Grilled & Sliced Ribeye, Melted Chihuahua Cheese, Pinto Beans, Molcajete Salsa, Flour Tortillas	\$49	POLLO CHILANGO Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	\$29
*GUAJILLO BEEF BURGER (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Sweet Potato Fries, Chipotle Ketchup	\$19	BEYOND BURGER 🍴 (G) Plant-Based Guajillo Burger, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Sweet Potato Fries, Chipotle Ketchup	\$20

❖ Tacos 3/Order ❖

PESCADO Crispy Cod, Spicy Mexican Tartar Sauce, Pickled Cabbage, Avocado-Jalapeño Salsa, Arugula & Tomato Salad	\$20	CARNE Pasilla-Marinaded Skirt Steak, Onion, Cilantro, Spicy Salsa Roja, Charro-Bacon Beans	\$19
CARNITAS Slow-Braised Pork, Chicharrones, Avocado Salsa Verde, Onion, Cilantro, Charro-Bacon Beans	\$18	VEGETALES ✓ Roasted Cauliflower & Mushrooms, Spicy Peanut Salsa Macha, Scallions, Arugula & Tomato Salad	\$17



Sabores de Mexico

Served Family Style

MINIMUM 2 GUESTS / REQUIRED PARTIES OF 7-9

{must be ordered for the entire table}

\$42 ADULTS | \$21 CHILDREN {12 AND UNDER}

NARANJAS, GUACAMOLE, CÓCTEL DE CAMARONES, QUESO FUNDIDO
TACOS DE PESCADO, *CARNE ASADA, ENCHILADAS SUIZAS
ARROZ BLANCO, FRIJOLES NEGROS
CHURROS CON CHOCOLATE

No substitutions please

Acompañantes *Sides*

PLATANOS FRITOS 🍴 Fried Plantains, Crema, Cotija	\$6	ESQUITES 🍴 Roasted Corn, Chile De Árbol Mayo, Cotija	\$6
ARROZ & FRIJOLES 🍴 Ana's White Rice & Refried Black Beans	\$4	BUDÍN DE ELOTE 🍴 Cornbread	\$5
SWEET POTATO FRIES ✓ Chipotle Ketchup	\$5	ENSALADA DE SANDIA 🍴 Watermelon, Queso Fresco, Cucumber, Lime	\$8

BRICK OVEN VEGGIE DEL DÍA 🍴 \$7

A **KNEAD** RESTAURANT | SUMMER 2020

CULINARY DIRECTOR: ROBERTO SANTIBÁÑEZ

FOLLOW US /MIVIDAMEXICO

SERVICE @ MI-VIDA

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE
PARTIES SEATED AFTER 8PM WILL BE CHARGED A 20% GRATUITY
PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE

PLEASE NOTIFY US OF ANY ALLERGIES

🍴 Vegetarian ✓ Vegan (G) Contains Gluten

*Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs
may increase risk of foodborne illness.